

green apple  
lemon  
honeysuckle  
brioche



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## NV Black Label Blanc de Blanc

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### Vintage Notes

Widely regarded as one of the best Yarra Valley vintages in decades, 2021 was cool which allowed the slow, ideal ripening for almost all varieties. Both the Upper and Lower Yarra Valley have produced perfumed fruit with fine lined acidity, ideal for current consumption and cellaring.

Rob Dolan - Winemaker

### Wine Notes

<b>Colour</b>	Pale lemon
<b>Aroma</b>	Green apple, lemon pith, fresh bread
<b>Palate</b>	Floral, yellow apple, brioche, fresh
<b>Cellar</b>	0 to 5 years
<b>Nutrition</b>	Vegan friendly, 103 calories per 120ml glass

### Occasion

Drinks with friends that turned in to dinner. Fried calamari, fries (with or without sauce), guindilla peppers and whatever salad you happen to have lying around .

### Viticulture

<b>Region</b>	Yea & Yarra Valley
<b>Vineyard</b>	Sourced from select vineyards in the Yea Valley and Gruyere in the Yarra Valley
<b>Harvest</b>	17-28 February 2021
<b>Method</b>	Machine harvested in the cool of the evening

### Winemaking

<b>Process</b>	Grapes were chilled and pressed upon arrival to the winery. Juice was clarified and inoculated with sparkling style yeast
<b>Fermentation</b>	Cool fermented in tank and then matured on lees for 15 months. 5% malolactic fermentation.
<b>Alcohol</b>	12.2%
<b>Winemakers</b>	Rob Dolan, Adrian Santolin + The Team

